

THE CLAIMS

What is claimed is:

1. A water ice molded product which comprises a translucent water-ice shell, a multi-colored core provided within the shell which core is visible in the product before and during consumption, and a stick for holding the product.
2. The water ice molded product according to claim 1, in which the shell component is composed of water in an amount of about 60 to 90 % by weight, a sweetener in an amount of between about 10 and 35% by weight, a stabilizer in an amount of about 0.05 to 1 % by weight, and a salt in an amount of about 0.1 to 1 % by weight.
3. The water ice molded product according to claim 2, in which the sweetener of the shell is sucrose, glucose or a combination of sucrose and glucose, the salt is a salt of a divalent cation, and the stabilizer is a gum or mixture of gums.
4. The water ice molded product according to claim 3, in which the sweetener of the shell is a combination of sucrose and glucose, with the sucrose representing preferably from about 15 to 25 % by weight and glucose preferably from about 2 to 5 % by weight, and the salt is calcium chloride.
5. The water ice molded product according to claim 2, in which the stabilizer is a hydrocolloid blend of locust bean gum and guar gum and the blend is present in an amount of from about 0.05 to 1 % by weight and further comprising a food grade acid in an amount sufficient to provide tartness and enhanced flavor release.
6. The water ice molded product according to claim 1, in which the core component is composed of water in an amount of about 60 to 85 % by weight, a sweetener is present in an amount of between about 10 to 40% by weight, and a divalent cation, and a stabilizer gum in amounts which are reactable to form a gel.
7. The water ice molded product according to claim 6, in which the sweetener in the core component is sucrose, glucose or a combination of sucrose and glucose, the cation is

calcium chloride, and the stabilizer gum used is a mixture of a hydrocolloid blend of pectin at a level of from about 0.1 to 3 % by weight and guar gum at a level of from about 0.1 to 1.5 % by weight.

8. The water ice molded product according to claim 7, in which the sweetener in the core component is a combination of sucrose and glucose, with sucrose present in an amount of about 10 to 20 % by weight and glucose present in an amount of about 5 to 15 % by weight and a food grade acid is added in an amount sufficient to provide tartness and enhanced flavor release.

9. The water ice molded product according to claim 6, in which the salt of divalent cation in the shell component is used at an effective amount to react with a hydrocolloid gelling component of the colored core to give wall rigidity between the shell and the core phases and so to avoid any substantial interpenetration of colored phase into the shell and is preferably at a level of from 0.1 to 1 % by weight.

10. The water ice molded product according to claim 9, in which the stabilizer gum used in the core component is a hydrocolloid blend of pectin, preferably at a level of from 0.1 to 3 % by weight and guar gum, preferably at a level of from 0.1 to 1.5 % by weight.

11. A process for preparing a water ice molded confection comprising:
filling a mould with a primary ice confection mix for a shell component,
partially freezing the mix and then removing liquid from the center of the partially frozen shell to create a translucent, frozen shell portion having a thickness of about 0.1 to 8 mm,
forming divided cavities in the frozen shell,
pouring secondary ice confection mixes of one or more different colors and flavors into the cavities to form at least one different colored ice confection stripe in the core component,
adding a stick to the product, and
freezing the shell and core to form a frozen confection having a translucent shell around a colored core.

12. The process of claim 11 which further comprises utilizing mould inserts to initially form the divided cavities, retracting the mould inserts, after pouring the secondary ice confection mix(es) therein, inserting the stick into the mould, adding additional ice confection mix to the mould upon the core and shell and around the stick before the freezing step, freezing the product in the mould, and then extracting the completely frozen product from the mould.

13. A process for preparing a water ice molded confection comprising:
filling a mould with a primary ice confection mix for a shell component,
introducing a mould insert into the mould containing the primary mix before freezing the mix to form the shell;
freezing the shell while the mold inserts are in place therein;
removing the mould inserts to form divided cavities in the frozen shell,
pouring secondary ice confection mixes of one or more different colors and flavors into the cavities to form at least one different colored ice confection stripe in the core component,
adding a stick to the product, and
freezing the shell and core to form a frozen confection having a translucent shell around a colored core.

14. The process according to claim 13 which further comprises utilizing inserting the stick into the mould, adding additional ice confection mix to the mould upon the core and shell and around the stick, freezing the final product in the mould, and then extracting the completely frozen product from the mould.

15. A process according to claim 13, which further comprises providing a protective water glaze by applying a water spray to the empty mold and freezing it before adding the primary ice confection mix thereto.

16. A process for preparing a water ice molded confection comprising:
filling a mould with a primary ice confection mix for a shell component,
partially freezing the mix and then removing liquid from the center of the partially frozen shell to create a translucent, frozen shell portion having a thickness of about 0.1 to 8 mm,

forming a core of one or more differently colored blocks through extrusion of the frozen blocks into the mould;

adding further ice confection mix to fill the mould,

adding a stick to the product, and

freezing the shell, core and further mix to form a frozen confection having a translucent shell around a colored core.

17. A process according to claim 16, which further comprises inserting heated mould inserts into the shell to partially melting the frozen shell and form cavities which can be filled with the core(s).

18. A process according to claim 16, which further comprises providing a protective water glaze by applying a water spray to the empty mold and freezing it before adding the primary ice confection mix thereto.

19. A process for preparing a water ice molded confection which comprises:
introducing a mould insert with open slots centered into a mould to provide divided cavities,

pouring secondary ice confection mixes of at least one different color or flavor into the open slots of the insert to fill the cavities and to form a core component,

retracting the mould inserts,

inserting a stick,

freezing the core component and demolding it, and

dipping the core component in a primary ice confection mix to coat and freeze it thereupon and form a shell component, thus obtaining a completely frozen product.

20. A process according to claim 19, which further comprises providing a protective water glaze by dipping the product into water prior to packaging it.